

LE BISTRO

MEDITERRANEAN INGREDIENTS, BOLD FLAVOURS

FOOD

MENU

STARTERS

- CRUSTED BURRATA**12.95
with fresh herbed crumbs, spiced tomato gazpacho, salad leaves, tomato chutney (V)
- FOIE GRAS SALAD**14.50
seared foie gras, salad leaves, croute, plum relish and pan juices
- BEEF CARPACCIO**13.50
Angus beef carpaccio, mustard caviar, rucola and parmesan, rosemary oil
- MOULES MARINIÈRE**12.95
mussels cooked in white wine, scallions, flat leaf parsley and garlic liquor
- RABBIT LIVER**12.95
pan fried with garlic, Marsala and thyme reduction, wilted spinach + ■
- PIDE (TURKISH FLAT BREAD)**
- 'DEL BRONTE' PIDE**13.95
Bolognian mortadella, Provolone cheese and pistachio
- 'BELLA FRESCA' PIDE**13.25
fior di latte, tomatoes, basil and virgin olive oil (V)

SOUPS

- PRAWN BISQUE**13.95
prawn ravioli, basil oil
- SOUP OF THE DAY**8.95
- LE BISTRO STYLE- TRADITIONAL KUSKSU**10.50
simmered pasta with sauté of onions, garlic and broad beans served with soft cheeselets and poached egg + ■
- FRENCH ONION SOUP**10.50
Gruyere croute (V)

ANY MORE VEGAN DISHES?

Yes..... Ask your server for our daily vegan special

PASTA & RISOTTO

ADD €3.00 FOR A LARGER PORTION

- LINGUINE VONGOLE**13.50
clams, cooked in white wine, garlic, basil, parsley, chilli and cherry tomatoes
- LINGUINE SCOGLIO RICCO**14.95
a blend of shellfish and fish gently cooked in a rich tomato sauce
- SPAGHETTI RABBIT**12.95
rabbit belly, fava beans, red wine, thyme tomato sauce + ■
- SPAGHETTI AGLIO OLIO PEPPERONCINO**11.50
Add: Prawns €3.50
Smoked Salmon €3.50
Asparagus €2.50
Burrata €3.00
- GARGANELLI BEEF & PARMESAN**14.95
gently tossed pasta with beef strips, garlic, beef reduction, mushrooms cream
- GARGANELLI ALLA CARBONARA**13.95
guanciale, egg yolks, pecorino
- PORCINI MUSHROOM RAVIOLI**13.95
tossed with cherry tomatoes, basil, rucola and parmesan (V)
- PUMPKIN RAVIOLI**13.50
with Parma ham and a herb cream sauce
- WILD MUSHROOM & TRUFFLE RISOTTO**13.95
mushrooms, marjoram, truffle paste and oil (V) (VG)
- SALMON RISOTTO**14.25
smoked salmon, cherry tomatoes, garlic, leeks, black caviar
- LE BISTRO RISOTTO**13.50
pancetta, oyster mushrooms, chicken boneless thighs, rosemary and parmesan

FISH & SHELLFISH

- SALMON FILLET**26.50
crusted with lemon and herbs, cauliflower and caper puree
- CALAMARI**25.50
local, slow stewed calamari stuffed with seafood, marjoram, served with an olive and caper sauce + ■
- PAN FRIED GURBELL**27.50
set on leeks and spinach, carrot puree, clam sauce
- CLASSICAL BOUILLABAISSÉ**26.50
a rich seafood and fish casserole gently simmered, tomatoes, white wine, garlic, leeks, basil

{ All main courses are served with vegetables and potatoes of the day }

SIDE DISHES

- FRIES**3.75
TRUFFLE FRIES6.50
SIDE SALAD3.75
GREEN SALAD3.25
TOMATO SALAD3.25

MEAT & POULTRY

- CHATEAUBRIAND (SERVES TWO) 600G**65.00
served with sauté of garlic mushrooms and bearnaise sauce
- PRIME STEER BEEF FILLET 300G**31.50
flame grilled, served with your choice of sauce, mushroom and truffle, three peppercorns, jus
- GRILLED BEEF RIBEYE 300G**28.50
flame grilled, served with your choice of sauce: mushroom and truffle, three peppercorns or jus
- BEEF TAGLIATA 350G**26.50
with pecorino cheese, rucola and mustard caviar
- BRAISED PORK CHEEKS**23.50
hazelnuts and provolone cheese shavings
- DUCK LEG CONFIT**23.50
coriander tossed vegetables, orange scented jus
- GRILLED CHICKEN THIGHS**23.50
mushroom and truffle cream sauce
- ADDITIONAL CLASSIC SAUCES:**
Three Peppercorn Cream €3.50
Mushroom & Truffle Sauce €3.50
Red Wine Jus €3.50
- SLOW ROASTED CAULIFLOWER STEAK**15.75
grilled tomatoes, crushed potatoes, sumac and rosemary oil (V) (VG)

BURGERS

Served with fries

- CLASSIC BEEF BURGER**14.50
beef patty, gherkins, mix of lettuce, smokey house BBQ sauce
- CHEESY BEEF BURGER**14.95
beef patty, cheddar cheese, gherkins, mix of lettuce, smokey house BBQ sauce
- GRILLED CHICKEN BURGER**14.95
grilled chicken breast, homemade burger relish, Roma tomatoes and lettuce
- THE BISTRO SPECIAL BURGER**18.95
beef patty, pan fried foie gras, brie cheese, mix of lettuce, plum relish, pickled shallots, truffle mayo
- BEYOND MEAT BURGER**15.75
plant based patty, vegan cheese, beetroot pickle, mix of salad, hummus dressing (V) (VG)

DESSERT

- DESSERT OF THE DAY**6.50
- MINI TARTUFO**6.50
white and dark chocolate mousse, flourless sponge
- APPLE & ALMOND GALETTE**6.50
vanilla ice cream, salted caramel syrup
- HOMEMADE DATE FRITTERS**6.50
helwa tat-tork, ice cream + ■
- RICOTTA DI PECORA CAKE**6.50
pistachio ice cream, orange and berry gel
- GIANDUJA & BAILEYS SEMIFREDDO**6.50
dark chocolate sauce
- VANILLA CRÈME BRULÉE**6.50
yoghurt ice cream
- FRESH FRUIT SALAD**5.25

Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore please inform your server which food cannot be consumed if you have any food allergies.

All prices are in Euro
(V) Vegetarian Dishes
(VG) Vegan Dishes

+ ■ = Traditional Dishes

LE BISTRO

MEDITERRANEAN INGREDIENTS, BOLD FLAVOURS

DRINKS MENU

COCKTAILS

APEROL SPRITZ	8.50
Aperol, Prosecco, soda water	
CLASSIC NEGRONI.....	8.50
Beefeater gin, Campari, Martini Rosso	
COSMOPOLITAN	8.50
Cointreau, Absolut Vodka, Fresh Lemon, Cranberry Juice	
PASSION FRUIT MARTINI.....	8.50
Absolut vodka, Passoa, Passion Fruit Puree, Prosecco	
LE BISTRO.....	8.50
Havana 7 years, Aperol, Amaro Montenegro, Fresh Lemon Juice	
ROYALE	8.50
Martini Rosato, Prosecco, Soda Water	

SOFT DRINKS, JUICES, ENERGY DRINK & WATER

SOFT DRINKS 30CL.....	3.00
SOFT DRINKS 65 CL.....	5.50
FRUIT JUICES 30CL.....	3.00
FRESHLY SQUEEZED ORANGE JUICE	4.60
RED BULL 25CL	6.00
IMPORTED STILL OR SPARKLING WATER 25 CL.....	3.50
IMPORTED STILL OR SPARKLING WATER 75CL.....	5.00

SPIRITS & LIQUEURS

A wide selection of House and Premium Brands Spirits and Liqueurs are available upon request (Measures: 4cl)

HOUSE BRAND SPIRITS & LIQUEURS	from 5.50
PREMIUM BRAND SPIRITS & LIQUEURS.....	from 6.90
MIXERS (FOR SPIRITS & LIQUEURS).....	1.50

BEERS, ALES & CIDERS

ON DRAUGHT

CISK LAGER 1/2 PINT	3.75
CISK LAGER PINT.....	6.30

BY THE BOTTLE

BLUE LABEL 33CL	4.90
DOUBLE RED 44CL.....	6.25
CISK LAGER 25CL.....	3.75
CISK EXCEL 25CL	3.75
BUDWEISER 25CL	5.00
BECK'S NON-ALCOHOLIC 27.5CL.....	4.50
CORONA EXTRA 35.5CL.....	5.75
GUINNESS 44CL.....	6.25
STRONGBOW 44CL.....	8.00
BULMERS 50CL.....	8.00

HOT BEVERAGES

All the below coffees can be ordered as decaffeinated

COFFEE AMERICANO	3.25
CAPPUCCINO	3.25
ESPRESSO/ LUNGO/ MACCHIATO	3.00
DOUBLE ESPRESSO.....	4.50
CAFFÈ LATTE.....	3.25
POT TEA/ COFFEE FOR 1.....	3.25
POT TEA/ COFFEE FOR 2.....	5.70
HOT CHOCOLATE	3.25

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